



TAKE HOME CATERING MENU

January, February + March



 613 722.0093

catering@thymeandagain.ca
www.thymeandagain.ca



January, February + March

CATERING TO GO

HORS D'OEUVRES

Hors d'oeuvres come by the dozen, on eco friendly disposable platters, ready to heat and eat – or enjoy cold as indicated. Detailed heating instructions included.

\$36/dozen

Focaccia Bite

Spiced Goat Cheese on House Made Focaccia with Poached Pear and Pomegranate Salsa (V) (COOL)

Parmesan & Herb Gougeres

Smoked Gouda Mousse with Spiced Apple Butter + Poached Apple Brunoise (V) (COOL)

Charcuterie Arancini with Spiced Tomato Jam (WARM)

Vegetable Pakora with Mango Amba Jam (VEGAN,GF) (WARM)

Grilled Eggplant Roulade with Date & Sesame (VEGAN, GF) (COOL)



\$42/dozen

Seared Flat Iron Steak with Caramelized Onion Dijonnaise served with Charcuterie Crumble on Grilled Baguette (DF)(COOL)

House Smoked Salmon with Honey Lemon Cucumber Relish, Dill & Chive Cream Cheese on a Chive Blini

Grilled Chicken Bite on Grilled Baguette with Sunflower Seed Muhammara Sauce and Fennel + Carrot Slaw and Fried Shallots (DF)(COOL)

Tuscan Shrimp with Sundried Tomato + Black Olive Vinaigrette, Confit Tomato and Italian Parsley (GF, DF) (COOL)

Chicken Karaage with Togarashi Spice Served with Miso Mayo (WARM)



CATERING TO GO

January, February +
March

Our Catering to Go Menu is available Tuesday through Saturday for pick up or delivery - with 72 hours notice.
We recommend booking 1-2 weeks in advance to secure your day!

TAKE HOME PLATTERS

Local Charcuterie & Artisan Cheese

A selection of Artisan Cured Meats and Cheeses, House-Made Preserves, Pickled Vegetables, Savory Crisps, GF Crackers and Baguette

\$125 (Serves 10-15), \$225 (Serves 20-25)

Winter Vegan Mezze

Beetroot Hummus, Baba Ganoush, Muhammara Dip, Mini Naan, Herbed Cashew Cheese Ball, Fresh & Pickled Vegetables, House Pita Chip

\$129.95 Serves 10-15

Crudités & Dips

Crisp Garden Vegetables GF
Jalapeño Cheddar Dip (GF, V) &
Seasonal Vegan Dip (GF, Vegan)

\$65 Small serves 10 - 15

\$95 Large serves 20-25 Comes with additional Green Goddess Dip (GF, V)

Local Artisan Cheese

An Award-Winning Selection of Local, Hand-Crafted Ontario Cheeses, House Made Preserves, Local Honey, Dried Fruits, Savoury Crisps, GF Crackers & French Baguette (V)

\$110 Serves 10-15

Great Canadian Cheese

White Cheddar, Havarti, and Gouda with Grapes, Baguette + Assorted Crackers (V)

\$65 Serves 10-15

\$70 Serves 10-15 GF

House Smoked Salmon

Preserved Lemon Aioli, Honey Lemon Cucumber Relish, Fresh Lemons, Baguette and Gluten Free Crackers

\$120 Serves 10-15

Assorted Sandwich Platter

Eight of our delicious artisan sandwiches including Maple Glazed Chicken Club, Roast Beef with Horseradish Crema, Egg Salad (V), House Smoked Salmon, Classic Tuna (DF), Black Bean & Sweet Potato Wrap (Vegan)

No modifications, please indicate if all vegetarian required.

\$105 Serves 8 Served Cold

Roasted Chicken Platter (GF)

Sliced Roasted Chicken Breast with Poached Pear and Pomegranate Salsa and Roasted Root Vegetable Salad with Honey Thyme Vinaigrette

\$80 Serves 6-8 Served Cold

Tuna Niçoise Platter

Tuna Niçoise Platter with Seared Albacore Tuna, Green Beans, Pickled Quail's Egg, New Potato, Watermelon Radish, Black Olive & Sundried Tomato Vinaigrette

\$125 Serves 6-8 Served Cold

Grilled Eye of Round (DF)

Sliced Grilled Eye of Round Roast with Sunflower Seed Muhammara Sauce and House Potato with Bacon Lardon + Pita Crumble

\$145 Serves 6-8 Served Cold

Breakfast Assortment

Croissants | Muffins | Lemon Cranberry Loaf or Banana Bread | Scones | Blueberry Lemon Bundt Cakes with House Jam & Butter

\$80 Small - 15 pieces \$160 Large 30 pieces

Mini Breakfast Assortment

Croissants | Muffins | Banana Bread | Lemon Cranberry Loaf | Cranberry White Chocolate Scones with House Jam & Butter

\$70 Small - 25 pieces \$140 Large 50 pieces

Mini Elegant Dessert

A selection which may include Hand Rolled Chocolate Truffles (GF), Homemade Marshmallows (GF), Chocolate Paradise Cakelets (GF), Cheesecakes, Macaroons (GF), Mini Squares, Mini Cookies

\$60 Small - 25 pieces, \$120 Large 50 pieces

Available in Regular, Gluten Free or Vegan

Mini Cookies & Squares

Triple Chocolate Brownie (N), Lemon Squares, Shortbread Ginger Cookies, Coconut Macaroons and a mix of Seasonal Favourites

\$55 Small - 25 pieces \$110 Large 50 pieces

Available in Regular, Gluten Free or Vegan

Fresh Fruit Platter

A Selection of Fresh, Seasonal Fruits

\$65 Serves 10-15

Lunch Thyme



Breakfast

Sweets and Treats



January, February + March

EASY ENTERTAINING

SALADS

serves 4-6 \$28 serves 8-10 \$38

Our salads come in eco-friendly disposable bowls.

Classic Caesar

with Romaine Lettuce,
Shaved Parmesan House
Croutons, Crispy Bacon
and House Caesar
Vinaigrette

Mixed Greens and Goat Cheese

with Candied Seeds,
Pomegranate +
Poached Pears and
Maple Balsamic
Vinaigrette (V)

Heritage Mixed Greens

with Julienne Heirloom
Carrots | Shaved Fennel
English Cucumber + Cherry
Tomato and Maple Balsamic
Vinaigrette (V)

Creamy Broccoli Pasta

with Rotini Pasta, Edamame,
Creamy Apple Cider
Vinaigrette + Sundried
Tomato
(V)

MEAL PACKAGES FOR 4

Meal packages arrive cold and come with simple re-heating instructions - so all you have to do is heat & enjoy!

Braised Beef Brisket with Red Wine Demi Glace (GF)

with Mashed Red
Skinned Potatoes and
Roasted Squash and
Fennel

\$120

Seared Atlantic Salmon (GF)

with Lemon Confit &
Winter Herb Veloute
and Roasted Root
Vegetables & Roasted
Garlic Yukon Gold Mash
Potatoes

\$120

Grilled Chicken Supreme with Red Chimichurri Sauce (DF)

Roasted Root
Vegetables Salad with
Preserved Lemon &
Tahini Vinaigrette &
Coconut Bacon, and
Greek Lemon Potatoes

\$85

Cheese Tortellini with Sundried Tomato Cream Sauce (V)

Eggplant Caponata
with Fresh Herbs and
Roasted Garlic Bread

\$85

*Need ceramic serving
dishes? Let us
know!*

BEVERAGES

Ready to Drink Cocktails

Ask us about our ready to
drink cocktails &
mocktails!

12oz \$12.95

1L \$38.95





January, February + March

BREAKFAST

Additional breakfast items available upon request

Mini Breakfast Assortment

Croissants | Muffins | Banana Bread | Lemon Cranberry Loaf
Cranberry White Chocolate Scones with House Jam & Butter
\$70 Small – 25 pieces \$140 Large 50 pieces

Breakfast Assortment

Croissants | Muffins | Lemon Cranberry Loaf
or Banana Bread | Scones | Blueberry Lemon
Bundt Cakes + House Jam & Butter
\$80 Small – 15 pieces \$160 Large 30 pieces

LUNCH

Use these sandwich or bowl selections for packages on following page.

Book your lunch by emailing catering@thymeandagain.ca, 15% service charge will be applied.



BOWLS

Middle Eastern Chicken (GF)

Marinated Chicken Breast, Sunflower Seed Muhammara Sauce, Roasted Butternut Squash, Ancient Grain Sala, Arugula and Nut Free Dukkah Spice

Fall Harvest Salad (GF, V)

Kale & Radicchio, Roasted Squash, Heirloom Carrots, Roasted Pumpkin + Sunflower Seed, Pomegranate Vinaigrette with Smoked Gouda

Indonesian Rice Noodle & Tofu Bowl (GF, N, VEGAN)

Marinated Tofu, Chili Peanut Sauce, Red & Green Cabbage, Roasted Sweet Potato + Togarashi Spice and Crushed Peanuts

Asian Chicken Noodle (GF, DF)

Miso Maple Vinaigrette, Grilled Chicken Breast & Rice Noodles, Shaved Cabbage, Sweet Corn, and Julienne Carrots

SANDWICHES

Selection of our delicious artisan sandwiches including
Maple Glazed Chicken Club | Egg Salad (V),
House Roast Beef with Horseradish Crema
House Smoked Salmon | Classic Tuna (DF) and
Black Bean & Sweet Potato Wrap (Vegan)

gluten free bread is available for an additional \$2 per sandwich & can be wrapped separately.





January, February + March



LUNCH PACKAGES

minimum 16 guests

Elevate your gatherings with our tailored menus and leave a lasting impression on your colleagues and clients!

SAVING THYME

Assortment of Artisan Sandwiches

Maple Glazed Chicken Club | Egg Salad (V), House Roast Beef with Horseradish Crema | House Smoked Salmon | Classic Tuna (DF) and Black Bean & Sweet Potato Wrap (Vegan)

Crisp Garden Vegetables with Jalapeno Cheddar Dip (GF, Vegan) + Green Goddess Dip (GF, V)

Mini Assorted Cookies & Squares (N)

\$22 per person

SEASONAL SALADS

serves 4-6 \$28

serves 8-10 \$38

Classic Caesar

with Romaine Lettuce, Shaved Parmesan, House Croutons, Crispy Bacon and House Caesar Vinaigrette

Heritage Mixed Greens

(V, GF)

with Julienne Heirloom Carrots | Shaved Fennel English Cucumber + Cherry Tomato and Maple Balsamic Vinaigrette



THYME MANAGEMENT

Assortment of Artisan Sandwiches

Maple Glazed Chicken Club | Egg Salad (V), House Roast Beef with Horseradish Crema | House Smoked Salmon | Classic Tuna (DF) and Black Bean & Sweet Potato Wrap (Vegan)

Choice of Seasonal Salad
Mini Assorted Cookies & Squares (N)

\$24 per person

ONE BOWL AT A THYME

Choice of 2 of the 4 Bowls
Choice of Cookie
Chocolate Chip or Ginger

\$21 per person

We keep the menu selection easy - so you can spend more time enjoying with your guests.



WE'RE HERE FOR YOU

Thyme & Again has been an integral part of orchestrating and flawlessly executing some of Ottawa's most significant events, ranging from elegant cocktail receptions to exquisite sit down dinners.

Collaborating with prominent Ottawa venues and planners, we've consistently delivered a warm and inviting dining and hospitality experience that has welcomed guests from around the world.



Menu is available Monday through Saturday for pick up or delivery - with 72 hours notice. (Subject to Availability, delivery charges will apply)



We recommend booking in advance to secure your day!



Our food comes on eco-friendly disposable platters + serving utensils included



Need ceramic serving platters? Just ask!



Napkins, disposable plates & cutlery can be included at an additional charge



HST + 15% Service Charge will be applied to your total



Set up Available - charges will apply

Add a touch of personality to your event with our customized labels.
Make your brand stand out or add a personal touch to your special occasion!
Ask us for more details!

